

Il Giardino



Daily Menu

Our chef prepares an assortment of daily specialties. Please ask your server.

Antipasto Assortito

Carpaccio of Beef ~ truffle oil dressing
Caprese, Buffalina mozzarella, Roma tomatoes
Prosciutto with Reggiano Parmigiano & Cipolline
Smoked Pacific Salmon, Capers, Sweet Onion
Sauté of Assorted Mushrooms & Roasted Garlic
Warm Spinach & Duck Salad with Fresh Tomato

Salads

Tomatoes, Onion, Marinated Cucumber Salad
Mixed Seasonal Greens ~ lemon vinaigrette
Young Romaine Leaves ~ roasted garlic dressing

Soups

Minestrone Oyster Soup Stracciatella Tuscan Bean Soup

Pasta

Porcini Mushroom Risotto with Roasted Quail
Potato Gnocchi ~ gorgonzola sauce
Spelt Grain Spaghetti with tomatoes, black olive, basil, pecorino cheese
Spaghetti with spicy sausage
Linguine Clams, tossed with white wine & garlic
Linguine Pesto
Rigatoni, eggplant, zucchini, roasted garlic
Tortellini alla Panna
Cannelloni filled with game meats
Lasagna al Ragú
Penne with roasted eggplant, goat cheese, tomato & basil

Main Courses

Grilled Salmon with citrus sauce
Jumbo Prawns Provencale
Half Chicken Tuscan Style with lemon & herbs
Paillard of veal with grilled lemon
Grilled 8 oz New York Steak with a chili pepper butter
Pan Seared Calves Liver with onions
Frittata Primavera with mixed seasonal greens

Select a dessert from our daily creations.